

**Corpus Christy Day Cruise Ltd**

**m.v. Texas Treasure**

**CAS - 10 JAN 04**

##	LOCATION	CORRECTIVE ACTIONS	REF	CRITICAL
1.	POTABLE WATER	<u>Violation:</u> The deck washing tap on the aft mooring deck had a nose connected to it and a spray nozzle with shut off valve and a non-continuous pressure type backflow preventer. <u>Cor. Actions:</u> Continuous Pressure Back Flow Preventers Type 9-D was installed on all washing taps on open decks – DONE	08	No
2.	POTABLE WATER	<u>Violation:</u> RP principle backflow preventers had been installed on the international fire connections and the fire sprinkler tank filling line but they have not been tested. <u>Cor. Actions:</u> Backflow Test Kit requested for testing of all back flow Preventers. Requisition issued Feb 2, 2004 – in progress	08	No
3.	POTABLE WATER	<u>Violation:</u> The ship's service compressed air hose was connected to the PW hydrophor tank without a continuous pressure type backflow preventer installed. This item was noted during the last inspection on 06/19/2003. <u>Cor.actions:</u> Continuous Pressure Back Flow Preventer Type 9-D was installed – DONE	07	Yes
4.	POTABLE WATER	<u>Violation:</u> The lube oil and fuel oil separators were connected to the PW system and did not have any back flow prevention device installed. <u>Cor. Actions:</u> Requisition for proper back flow preventers issued Feb 2, 2004 – in progress	07	Yes
5.	PROVISION	<u>Violation:</u> The deck in the bar stores area was soiled with rice. Loose profile strip were noted on the doorframes of the cold rooms. The deck in the cold room # 4 was buckling, creating gaps between the deck panels. The decks in the cold rooms were soiled in the corners. <u>Cor. Actions:</u> Deck is cleaned in all stores daily and after food deliveries. Cleaning schedule provided. Doorframes in all storerooms were checked and all loose profile strips were secured. Deck plates in cold room #4 were secured – no gap. Corners in all storerooms were thoroughly cleaned – DONE	33	No
6.	PROVISION	<u>Violation:</u> Insulation was noted feeling off of the air conditioning ducts above the bar store area. Boxes of beer and water were stored beneath these ducts. <u>Cor. actions:</u> Exposed insulation was covered above bar stores area. – DONE	19	No
7.	CREW BAR	<u>Violation:</u> The laminate was chipping on the bar counter, leaving exposed wood and difficult to clean features. <u>Cor. Actions:</u> New Bar Counter was installed – DONE	21	No
8.	CREW BAR	<u>Violation:</u> The hot water faucet at the hand wash sink was not functioning. <u>Cor. Actions:</u> Hot water faucet was repaired – DONE	29	Yes
9.	CREW BAR	<u>Violation:</u> A Household Domestic Chest Refrigerator was used to store beer and wine. <u>Cor. Actions:</u> Commercial Refrigerator was requested and now on order. Should be delivered and installed by the end of February 2004 – in progress	20	No
10.	CREW BAR	<u>Violation:</u> An ambient air thermometer was not provided in the ice cream freezer. <u>Cor. Actions:</u> Ambient Air Thermometer was placed in ice cream freezer – DONE	21	No
11.	SUNSET BAR	<u>Violation:</u> The lights over the bottle display rack were not shielded or shatter-resistant. <u>Cor. Actions:</u> All lights over bottle display were changed for shielded – DONE	36	No
12.	SUNSET BAR	<u>Violation:</u> The laminate in the under counter storage cabinets was chipping, leaving exposed wood and difficult to clean features. <u>Cor. Actions:</u> Laminate Edging protection and filler are on order. Requisition issued February 16, 2004 – in progress	21	No
13.	DISCO BAR	<u>Violation:</u> An open channel was noted in the doorframe of the door from the pantry to the service area. The deck head was open over the bar counter and service area, exposing wiring and air condit.ducts. <u>Cor. Actions:</u> AVO E-054 issued on Jan 23, 2004 to cover exposed wiring and A/C ducts. AVO E-099 issued on Feb 07, 2004 to cover open channel in the doorframe – in progress	33	No
14.	SHOW LOUNGE BAR	<u>Violation:</u> Two holes were noted in the bulkhead next to the door leading to a passageway next to the ice machines. <u>Cor. Actions:</u> Holes in bulkheads in all bars were covered – DONE	33	No

15.	SHOW LOUNGE BAR	<u>Violation:</u> The chain on the ice Machine Scoop was so long that it could allow the scoop to touch the Deck. Also it could not be easily removed for cleaning. <u>Cor. Actions:</u> Ice Machine Scoop Chain was removed. Scoop was placed in small bucket with 5ppm chlorine solution – DONE	20	No
16.	GALLEY	<u>Violation:</u> Two wire whisks were found in the pot wash area without end caps, leaving an open channel that was difficult to clean. <u>Cor. Actions:</u> Wire Whisks were replaced – DONE	20	No
17.	GALLEY	<u>Violation:</u> There were several soiled pots and pans sitting on the deck in front of the clean storage racks. This was noted on the last inspection. <u>Cor. Actions:</u> Soiled pots were removed from deck. All personnel instructed additionally. Pots are stored on two different shelves to separate soiled from clean – DONE	28	No
18.	GALLEY	<u>Violation:</u> Potatoes were found in the combi-oven with an internal temperature of approximately 126deg.F. It was stated that the combi-oven was only used for hot holding and that the potatoes were from the breakfast buffet and should have been thrown away after the service was finished, instead of placed in the hot holding unit. These were discarded immediately. <u>Cor. Actions:</u> All food left from buffet line after service was discarded. Chef Cook assigned to control the discharge of all remaining food. All personnel was additionally instructed – DONE	16	Yes
19.	GALLEY	<u>Violation:</u> A large hole was noted in the bulkhead behind the fryers. <u>Cor. Actions:</u> Hole was sealed – DONE	33	No
20.	GALLEYS	<u>Violation:</u> A water line was noted on the bulkhead behind the kombi-ovens in the Pastry area with a threaded hose BIB connection. A backflow preventer was not provided on this line. <u>Cor. Actions:</u> AVO E-049 and AVO E-050 issued on Jan 23, 2004 – in progress	08	No
21.	GALLEYS	<u>Violation:</u> One Nozzle was not spraying properly on the final rinse arm of the dish wash machine. <u>Cor. Actions:</u> Nozzle was repaired - DONE	22	No
22.	STAFF & CREW MESS	<u>Violation:</u> Toasters were noted that were labeled "FOR HOUSEHOLD USE ONLY". <u>Cor. Actions:</u> Toasters labeled "FOR HOUSEHOLD USE ONLY" were removed. Toaster complying with "ANSI" standards was installed – DONE	20	No
23.	CREW MESS COFFEE STATION	<u>Violation:</u> The Interior Space of the juice machine was soiled with juice residue and dust. <u>Cor. Actions:</u> Interior space of Juice Machine was thoroughly cleaned. Cleaning provided on daily basis – DONE	27	No
24.	FOOD SERVICE GENERAL	<u>Violation:</u> The food contact surfaces of the older equipment had gaps, seams, holes, and other difficult to clean features. <u>Cor. Actions:</u> Continuous repair in progress of opened seams, gaps and other difficult to clean areas of older equipment food contact surfaces.	20	No
25.	FOOD SERVICE GENERAL	<u>Violation:</u> The non-food contact surfaces of equipment had exposed piping, seams, gaps, holes, and other difficult to clean the features. <u>Cor. Actions:</u> Continuous repair in progress of opened seams, gaps and other difficult to clean areas of older equipment non-food contact surfaces.	21	No
26.	FOOD SERVICE GENERAL	<u>Violation:</u> The decks, bulkheads, and deck heads had exposed piping, wiring, gaps, loose panels, holes, cracked and broken deck tiles, and other difficult to clean features. <u>Cor. Actions:</u> Continuous repair in progress of decks, bulkheads and deckheads that have exposed piping, wiring, gaps, loose panels, holes, cracked and broken deck tiles and other difficult to clean features	33	No

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